Continuation Application of Serial No. 09/079,539

IN THE SPECIFICATION

Page 4, please correct paragraphs 3 and 4 as follows:

A premix composition wherein prior to admixture, the ratio between particle sizes of (a) in a 10% aqueous slurry to its dry state is about [0.6 to about] 2.0.

A premix composition wherein prior to admixture, the ratio between the particle sizes of (b) in a 10% aqueous slurry to the dry state is about [1.0 to about] 2.0.

Page 6, line 19, please correct:

xerogel with 37% PVPP (a [1:7] **1.7:1** wt. ratio). In the preferred

Please correct page 7 as follows:

The swelled PVPP system ~~then~~ immediately complexes the xerogel component to prevent premature compaction of the system while the xerogel becomes fully hydrated. Then, in this complexed condition, the xerogel can become fully hydrated by addition of water to the premix over a long period of time without causing compaction of the system.

Suitably, the solid premix composition of the invention ~~usually~~ is hydrated with water for about 3 hours to form a thick, flocculated aqueous slurry containing about 5-20 wt. % of the premix. This flocculated composition can be kept in a holding tank for long periods without affecting the clarifying properties of either component, and with advantageous microbiological stability.

The flocculated hydrated premix slurry thus-prepared then is pumped into the beer treatment tank where it can perform its clarifying and chill haze stability functions. After treatment, the clarified beer is pumped into a filter tank [then] **where** the stabilized beer is passed through a cake of diatomaceous earth to remove any traces of the premix remaining in the beer. Alternate filtration systems like ceramic candles, membrane filtration or centrifugation can be used in the place of diatomaceous earth filtration.

In a typical run, 18 lbs. of the premix composition of the invention at a 15:3 wt. ratio of xerogel to PVPP is used for each 100 barrels of unstabilized beer. This single step treatment [produced] **produces** stabilized beer with a prolonged shelf life [showing an efficacy] **as a result of an efficacious** removal of sensitive proteins and haze-making polyphenols.

While the mechanism of action of the xerogel and PVPP components of the premix upon each other is not completely understood at present, it is believed that the water-insoluble polymeric PVPP component is a microcrystalline system which can hydrogen bond or complex to the xerogel via water bridges without penetration to prevent the xerogel from settling out.

The PVPP also provides [the] **a** matrix for simultaneous adsorption of polyphenols and high molecular weight proteins onto the xerogel by a process of diffusion, attachment and penetration.

Page 8, please correct the first paragraph as follows:

The advantageous clarification results are achieved herein in a single dosing step with about a 2-30 minute contact time with the two component premix composition of the invention, and **with only** a single filtration step, operating with an efficient Filter Index, i.e. less pressure build-up across the filter, less diatomaceous earth **(DE)** in the filtration step and a greater beer volume throughput through the filter. The stabilized and filtered beer obtained herein had a shelf-life of greater than 3 months, which was over 3 times that of beer treated with either single component of the premix, and equal to sequential single treatments with each component.

Page 12, line 19, under Run No. 4, start as new paragraph.

Page 32, please correct first paragraph as follows:

Polyclar 10/Xerogel (Britesorb D-300) premix was prepared by mixing 150g of Xerogel (Britesorb D-300) and 30g of Polyclar 10 in a V blender for a period of 60 minutes. Similarly, a premix of 150 g of Xerogel (Chillgarde) and 30g of Polyclar 10 was prepared by mixing in a V blender for a period of 60 minutes. These two premixes together with single components of Polyclar 10, Chillgarde and Britesorb D-300 were also[,] used in the experiment. All the samples were assessed for [microbilogical] **microbiological** stability using the test " Adequacy of Preservation (Challenge) Test" from Sutton Laboratories, Method MLM 100-9. The challenge test protocol is designed to assess effective antimicrobial activity over storage time, thus simulating shelf life of the product.